2025 CEZVE/IBRIK CHAMPIONSHIP

Official Rules and Regulations

CEZVE/IBRIK CHAMPIONSHIP™

WCC

2025 Cezve/Ibrik Championship Rules and Regulations

1. Conditions of Participation 5

1.1 Organization 5

1.2 Rights 5

1.3 Conditions of Participation 5

1.4 Conflicts of Interest 7

1.5 Enforcement of Rules and Regulations 8

1.6 Application 8

2. The Competition 9

2.1 Competition Summary 9

3. Beverage Definition 10

3.1 Simple Cezve/Ibrik – 2 Identical Drinks 10

3.2 Signature Cezve/Ibrik – 2 Identical Drinks 11

3.3 Scoresheet Penalties 12

4. Competition Procedure 12

4.1 Competition Area 12

5. Machinery, Accessories, and Raw Materials 13

5.1 Heat Source 13

5.2 Grinder 13

5.3 Additional Electrical Equipment 14

5.4 Recommended Equipment and Supplies 14

6. Competitor Instructions Prior to Preparation Time 15

6.1 Competitors Orientation Meeting 15

6.2 Preparation Practice Room 15

6.3 Practice Time 15

6.4 Competition Music 16

6.5 Be on Time 16

6.6 Table Set Up 16

6.7 Supporters/Assistants not Allowed on Stage 16

6.8 Interpreter 16

6.9 Wheel Supplies on Stage 17

7. Preparation Time 17
7.1 Begin Preparation Time 17
7.2 Cart 17
7.3 Judges Presentation Table 17
7.4 End of Preparation Time 18
8. Competition Time 18
8.1 Microphone and Master of Ceremonies 18
8.2 Begin Competition Time 18
8.3 Competitor Introduction 18
8.4 Serve Required Beverages 19
8.5 Runners Clear the Served Drinks 19
8.6 Station Perimeters 19
8.7 End Competition Time 19
8.8 Communications After the Competition Time 20
8.9 Time Penalties 20
8.10 Coaching 20
9. Technical Issues 20
9.1 Obstructions 21
9.2 Forgotten Accessories 21
10. Clean-Up Time 22
11. Post-Competition 22
11.1 Scorekeeping 22
11.2 Competitors Total Scores 22
11.3 Tie Scores 22
11.4 Debriefing 22
12. Evaluation Criteria 23
12.1 What the Judges are looking for in a Cezve/Ibrik Champion 23
12.2 Competition Area 23
12.3 Evaluation Scale 23
13. Technical Evaluation Procedure 24
13.1 Technical Scoresheet – Part I 25
13.2 Technical Scoresheet – Part II & III 25
13.3 Technical Scoresheet – Part IV – Technical Evaluation 26
14. Sensory Evaluation Procedure 27
14.1 Evaluation Protocol 27

14.2 Sensory Evaluation – Part I – Simple Cezve/Ibrik 27
14.3 Sensory Evaluation – Part II – Signature Cezve/Ibrik 28
14.4 Sensory Evaluation – Part III – Barista Evaluation 30
14.5 Sensory Evaluation – Part IV - Judges Total Impression 30
15. Appeals at the Cezve/Ibrik Championship 31
15.1 Judging/Scoring Issues at the World Coffee Championships 31
15.2 Other Issues at the World Coffee Championships 31
15.3 Appeals at the World Coffee Championships 31
15.4 Appeals Reviewed by the Competition Strategic Committee at the World Coffee Championships 32
16. Competition Body Events 32
16.1 Highlighting Rule Variations for Competition Bodies 32
16.2 Appeals at Competition Body Events 33

1. Conditions of Participation

1.1 Organization

The Cezve/Ibrik Championship (CIC) is a program of World Coffee Events, LTD (WCE). WCE is a wholly owned subsidiary of the Specialty Coffee Association (SCA).

1.2 Rights

All intellectual property related to the Cezve/Ibrik Championship, including these Official Rules and Regulations and the format of the competition, are the property of World Coffee Events, LTD. No part of this document may be used or reproduced without the expressed permission of World Coffee Events, LTD.

1.3 Conditions of Participation

1.3.1 Competition Body Qualifications

The Cezve/Ibrik Championship (CIC) is a competition open to qualified Competition Body Champions of a World Coffee Events (WCE) sanctioned competition event. Sanctioned events are put on by WCE Licensed Competition Bodies. Every competition year, 1 competitor from each WCE Licensed Competition Body may participate. To learn more about how to become a WCE Licensed Competition Body please see: https://wcc.coffee/competition-bodies.

In any given year, coordinators or individuals who are involved in the management of their Competition Body Competition should not compete. A year is considered to begin from the time the Competition Body starts planning their event.

1.3.2 Competition Body Champions and Substitutions

. A Competition Body Champion is defined as the competitor who wins their Competition Body Championship. This competitor has won the right to compete in that year's World Championship, or to defer candidacy to the following year. A competitor may defer candidacy to the following year, only if they have an eligible reason for doing so (see Deferred Candidacy (DC) Policy found here: https://worldcoffeeevents.org/deferred-candidacy-application-general-contact-submission/).

A. If a Competition Body Champion successfully applies for Deferred Candidacy, they retain their title as Competition Body Champion and may compete in the World Championships the following year. Once the Competition Body Champion has deferred their candidacy, the licensed Competition Body may designate an alternate competitor from its competition in descending order of succession, beginning with its second-place finisher. In this case, the competitor who goes to the World Championships will hold the title of Competition Body Competitor. Competition Body Competitors are not eligible for Deferred Candidacy, and do not

hold the title of Competition Body Champion. However, all Competition Body Competitors will be eligible to represent their coffee community by participating in the World Coffee Championships, including being eligible to win the title of World Coffee Champion.

B. If a Competition Body Champion is not eligible for deferral, and elects not to go to the World Championships, the Competition Body may send a substitute competitor.

C. With the exception of Deferred Candidacy applicants, all Competition Body Champions who do not compete in the worlds, for any reason, are required to give notice to the WCC team themselves, via info@wcc.coffee to ensure clarity. Deferred Candidacy applicants are welcome to notify the WCC team of their intent to defer, without sharing any relevant details, as it can help ensure a substitute Competition Body Competitor with enough time to participate, but it is not required. Requests for any substitutions (Competition Body Representative Competitor) must be also received in writing from the Competition Body at info@wcc.coffee and approved by its Managing Director prior to competition.

1.3.3 Age requirement

Competitors must be at least 18 years of age at the time of competing in any World Coffee Events (WCE) sanctioned event.

1.3.4 Nationality

. Competitors must hold a valid passport from the place they represent or documentation substantiating 24 months of residency, employment or scholastic enrolment, some portion of which must have been within 12 months preceding the qualifying Competition Body competition.

A. Competitors may only participate for 1 sanctioned Competition Body per WCE Competition year. A competition year is relative to the World Championships for which an event is qualifying a competitor to compete (e.g., if the competitor is competing in any Competition Body event that would qualify them for a 2020 World Championship, they must compete for that Competition Body exclusively in any event that is a qualifier for any 2020 World Coffee Championship).

1.3.5 Multiple Passports

In case of multiple passports, the contestant must choose 1 Competition Body and qualify through this respective sanctioned Competition Body championship.

1.3.6 Expenses

Licensed Competition Bodies are required to pay their Competition Body Champion's reasonable travel and accommodations expenses to, from, and for the duration of the CIC. All other expenses not explicitly

listed above are the sole responsibility of the competitor. WCE shall not be liable for any competitor expenses under any circumstance.

1.4 Conflicts of Interest

1.4.1 Judging

. Competitors may not judge in any sanctioned CIC competition (world, Competition Body, regional) in any country, including their own, prior to the conclusion of that year's CIC Event. Judges may not compete in any sanctioned CIC competition (world, Competition Body or regional) in any country, including their own, prior to the conclusion of that year's CIC Event.

A. CIC judges must not coach and judge at a CIC event. If a registered judge has coached or provided feedback to any competitor in any capacity (either as the primary coach, supporting coach, or consultant) they must declare that conflict of interest prior to the event and during calibration. Failure to disclose a conflict of interest may result in the disqualification of the competitor. Once the competition event has begun or judges have started their calibration (whichever is earlier), no communication or consultation in any form can take place between judges and competitors for the duration of the competition. Failure to comply during the event will result in the disqualification of the competitor and the removal of the judge from judging the competition.

B. Competitors may not select or endorse judges within their Competition Body Competition.

1.4.2 Calibration Baristas

. Competitors who participate as a calibration barista in a judge calibration for this competition are not eligible to compete in a sanctioned event until the completion of the competition year. This applies to both Competition Body WCE Sanctioned events as well as the World Competition.

A. A competitor is allowed to be a calibration barista if they are not competing in that same competition year, for that championship. Additionally, a competitor is allowed to be a calibration barista at the World Championships in the same competition year, if they have failed to qualify for the World Championships at their sanctioned Competition Body championships.

B. A competition year is relative to the World Championships for which a Competition Body event is qualifying a competitor to compete.

Correct example: A competitor acts as a calibration barista for the 2021 World Championships. They are allowed to compete in their Competition Body events, that would qualify them to compete in the 2022 World Championships.

Incorrect example: A competitor acts as a calibration barista for any 2021 sanctioned Competition Body championship event (even in a country that is not their own), and then competes in the same competition at the 2021 World Championships.

1.4.3 Other Conflicts of Interest

Any potential conflicts of interest are to be declared at the soonest opportunity, certainly prior to the commencement of any competition by competitor, judge and/or event organizer.

Failure to declare a potential conflict in advance of a sanctioned event could result in disqualification from events for an individual, or WCE removing endorsement for an event and its results that do not follow these guidelines. Questions regarding conflicts of interest, or clarification of the above policy should be directed to info@wcc.coffee

1.5 Enforcement of Rules and Regulations

The CIC will employ these Rules & Regulations throughout the competition. If a competitor violates one or more of these Rules & Regulations, they may be automatically disqualified from the competition, except when the Rules designate a specific enforcement or consequence. If a judge or competition organizer causes the violation of one or more of these Rules, a competitor may submit an appeal, according to the process detailed in the "Appeals at the Cezve/Ibrik Championship" or "Appeals at a Competition Body Event" sections.

1.5.1 Health & Safety Clause

All Rules and Regulations are subject to change based on local and venue health and safety requirements or guidelines. World Coffee Events will share any Rules and Regulations changes via email ahead of the competition. These changes may include, but are not limited to changes to table sizes or layouts; material of provided vessels or cups; limits on coaches or helpers in the competitor preparation and practice rooms; mask or glove mandates; schedule changes for sanitization; etc.

1.6 Application

1.6.1 Competitor Registration Form

Competitors must complete the CIC Competitor Registration Form which will be sent to Competition Body Champions directly via email no less than 6 weeks prior to the WCC Event. This form includes a space to upload a scanned copy of the required valid passport or other accepted credentials (as described in Section 1.3.4 "Nationality"). Approved National Champions will receive confirmation by email in approximately 2 weeks after receipt of all required registration documentation. For any queries about competitor registration, these can be submitted to info@wcc.coffee

1.6.2 Late National Championship Registration

National Champions from competitions conducted less than 6 weeks prior to the CIC Event must submit all registration materials no more than 5 days after their national event. Failure to meet these criteria may result in denial of participation.

1.6.3 Competitor Questions

All competitors are personally responsible for reading and understanding current CIC Rules & Regulations and scoresheets, without exception. All CIC documents are available on the WCC website. Competitors are encouraged to ask questions prior to arriving at the CIC. If any competitor is unclear as to the intent of any of the rules and regulations it is their responsibility to clarify that position with the Rules and Regulations Committee prior to the CIC by contacting info@wcc.coffee. Competitors will also have the opportunity to ask questions during the official Competitors Meeting held prior to the start of the competition.

1.6.4 Terms & Conditions

Competitors and the Cezve/Ibrik Champion are visible spokespeople of the Cezve/Ibrik Championship event and role models of the specialty coffee industry, and as such must:

. Permit World Coffee Events Ltd., its stakeholders, agents, and representatives to use the competitor's name, image, or likeness in any format without charge for any business purpose, including but not limited to marketing promotion.

A. Read and abide by the Competitor Code of Conduct document found on the WCC website.

B. Read and abide by the Champion Code of Conduct document found on the WCC website.

2. The Competition

2.1 Competition Summary

. The CIC celebrates the history of the cezve/ibrik, and the skills and understanding needed to prepare and present each cup. Competitors are encouraged to bring their own cultural twist or flair to their performance.

A. The competition consists of 2 rounds: Round 1 and Final Round.

B. Competitors will serve 1 set of simple cezve/ibrik and 1 set of signature cezve/ibrik in all rounds.

C. If the competition has 14 or more competitors, the top scoring 6 competitors from Round 1 will go to the Final Round. If the competition has less than 14 competitors, the top scoring 4 competitors from round one will go through to the Final Round.

D. In both rounds, the CIC competitor performances will be evaluated by 3 types of judges: sensory, technical, and head. The Cezve/Ibrik Championship will be run with 2 sensory judges, 1 technical judge, and 1 head judge. Non-scoring shadow judges may be present on stage.

Competition Body competitions will be run with 2 sensory judges, 2 technical judges, and 1 head judge.

E. The competitor may decide the order in which the drink categories are served. However, a full category of drinks must be served before progressing to a subsequent category, otherwise the drinks in the incomplete category will be disqualified. Preparation for either category of drinks can start at any time.

F. Each category of drinks may be served to both judges at the same time, or 1 by 1. A Sensory judge must evaluate the drink while it is hot/warm.

G. Competitors are required to prepare 2 drinks (a simple cezve/ibrik and a signature cezve/ibrik) for each of the 2 sensory judges, for a total of 4 drinks, during a period of 15 minutes.

H. The 2 drinks within each category must be prepared using the same coffee: however, the coffee used may change between categories. The 2 drinks of each category must contain the same ingredients and follow the same recipe as each other.

I. Competitors are requested to bring their own coffee, which should be ground on stage during presentation time. Failure to do so will score a 0 in station management.

J. Competitors can use any heat source. Additional tools and decoration may also be employed.

K. In the Final Round it is mandatory to prepare 1 category of drinks using the sponsored sand heater or hovoli. It is up to the competitor to choose which category of drinks they prepare using the sponsored equipment.

L. Head judges cannot be served. Nothing consumable (e.g., water, beverages, etc.) should be served or provided for the head judge.

3. Beverage Definition

3.1 Simple Cezve/Ibrik – 2 Identical Drinks

. Cezve/ibrik coffee has harmonious balance of sweetness, acidity, and bitterness.

A. A simple cezve/ibrik is prepared with unflavored water and various dosages of coffee (depending on the coffee and the grind). No additional ingredients are allowed in preparation or at service.

B. Cezve/ibrik coffee must be served in the same cup the sensory judges evaluate the drink from. This must be a 50-110ml traditional cezve/ibrik cup, filled to 5mm below the cup rim, including crema. The judges must be able to drink as required from the cup/vessel served without any functional detriment to their ability to score accurately; this includes but is not exclusive to vessel being too hot, unable to hold and drink from vessel safely, judges unable to execute cezve/ibrik beverage evaluation protocol. The competitor will receive a reduced score in "Attention to detail" if the cup is not functional or not all appropriate items are served.

C. Cezve/ibrik coffee must be prepared with an external heat source.

D. Competitors may use only a single serve cezve/ibrik to prepare their beverages.

E. Competitors will be judged on the consistency of the preparation by the technical judge(s).

3.2 Signature Cezve/Ibrik – 2 Identical Drinks

. The signature cezve/ibrik coffee drink should have a harmonious balance of sweetness, acidity, and bitterness. The ingredients should highlight the quality of the brewed coffee and should not influence the palate of the judges for a longer time.

A. The signature beverage demonstrates a competitor's creativity and skill to create an appealing and individual cezve/ibrik focused beverage.

B. The signature cezve/ibrik beverage should be a liquid beverage; the judges must be able to drink it.

C. The signature cezve/ibrik beverage is prepared with flavored or unflavored water, and various coffee dosages (depending on the coffee and the grind). The signature cezve/ibrik beverage must be prepared with an external heat source during the performance time, otherwise the signature beverage will receive a 0 score for "Taste Experience" on the sensory scoresheets in the signature beverage category.

D. A predominant taste of cezve/ibrik coffee must be present, otherwise the "Taste Experience" score will reflect the resulting sensory experience.

E. Signature cezve/ibrik coffee beverages can be served in vessels of the competitor's choice and may be served at any consumable temperature.

F. Any ingredient may be included in drink preparation, as long as they are not prohibited in the country where the championship takes place. An exception is "soft drugs", even if they are legalized in the country. If these substances are found in the beverage, competitors will receive 0 points in all categories available on the sensory scoresheets in the signature beverage category. The ingredients should highlight the quality of the cezve/ibrik coffee and cannot influence the palate of the judges for a longer time.

G. All ingredients must be disclosed upon request. Competitors must bring the original packaging of all ingredients used in their signature beverage for inspection by judges to verify ingredients. If the competitor does not provide original packaging when asked, the signature beverage will receive 0 points in all categories available on the sensory scoresheets in the signature beverage category.

H. Signature beverage ingredients should be prepared and assembled on-site during the competition time. The preparation of a signature beverage is captured in the "Well explained, introduced, and prepared" category on the sensory scoresheet. The advance preparation of

certain ingredients before competition time is allowed where necessary (e.g., a 24-hour infusion).

I. Competitors may use any size cezve/ibrik to prepare their beverages, however the signature beverages for each sensory judge must contain at least one full size cezve/ibrik. Failure to do so will result in a score of 0 points for "Taste Experience" on the sensory judge scoresheet in the "Signature Drink" category. Each drink must be prepared and served separately. All coffee brewed must be used in the signature beverage, otherwise a lower score for "Station Management" on the technical scoresheet will be given.

J. Food may be served but will not be consumed during any course.

K. Competitors will be judged on the consistency of the preparation by the technical judge(s).

3.3 Scoresheet Penalties

If illegal substances, that are considered illegal in the CIC host country are discovered as an ingredient in the signature beverage, the competitor will be disqualified.

4. Competition Procedure

4.1 Competition Area

. The competition space will consist of a stage with 2 competition stations, numbered 1 and 2. A single station may also be used if it does not restrict the flow of the competition.

A. Each competitor will be assigned a start time and station number. Each competitor will be given 36 minutes at their assigned station in both Round 1 and Final Round, made up of the following segments:

   i. 15 minutes Preparation Time

   ii. 15 minutes Competition/Performance Time

   iii. 6 minutes Clean-Up Time

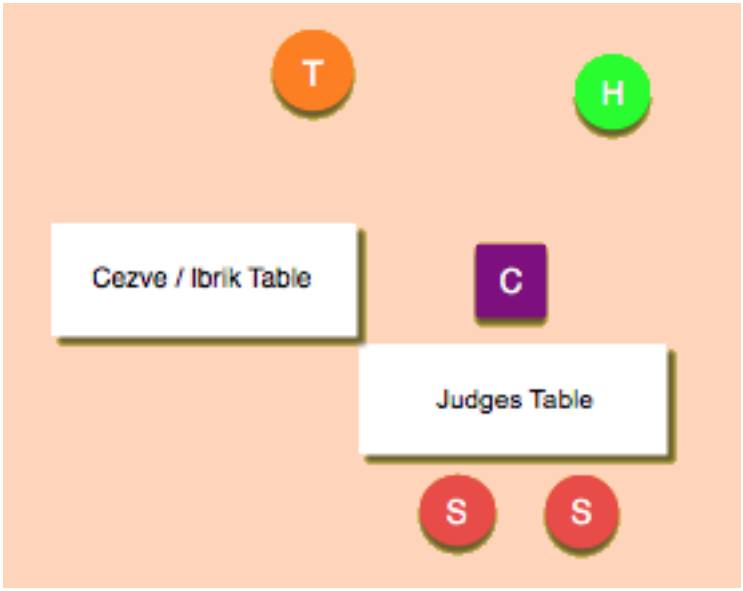
B. After Round 1 there will be a ceremony, where finalists are announced, and all competitors are acknowledged. All competitors are required to attend this ceremony.

C. The competitor's scores from round one will not carry over to the Final Round. Competitors will not receive their scoresheets for review until they have finished advancing in the competition.

D. After the final round, there will be an awards ceremony, where the 6 or 4 finalists will be awarded.

Overview of the competition area:

C = Competitor H = Head judge T = Technical judge S = Sensory Judge



5. Machinery, Accessories, and Raw Materials

5.1 Heat Source

CIC will provide only 1 type of heat source for the competitor to choose from, this will be a hovoli or sand heater. Competitors may use and are responsible for sourcing their own heat sources. Permissibility of different heat sources will be subject to venue restrictions. CIC will endeavor to notify competitors of permissible heat sources 30 days prior to the event.

5.1.1 Disqualification

Competitors may only use heat sources sanctioned by the CIC and venue. Use of an un-sanctioned heat source is grounds for immediate disqualification.

5.2 Grinder

Competitors have the option of using only the official CIC grinder provided or using both the provided grinder and their own grinder. The official CIC grinder must be used for the main coffee in at least 1 category of drinks. Failure to do so will result in a score of 0 points in “Coffee Knowledge and Proper Use of Equipment and Space” on the sensory judge scoresheet and “Station Management” on the technical judge scoresheet. Competitors may not use more than 2 grinders during their performance.

No ingredient other than coffee may be ground in the official CIC grinder. Not abiding this rule will disqualify the competitor for the whole competition.

5.3 Additional Electrical Equipment

Competitors may use up to 2 pieces of additional electrical equipment, next to their own grinder during their performance. Competitors must notify the CIC Event Manager of any electrical equipment they are bringing (e.g., hot plate, hand mixer, etc.) prior to arriving at the CIC. If this rule is not adhered to, the competitors is at risk of their equipment not being allowed in their performance. Competitors are responsible for ensuring their electrical equipment can operate in the country where the CIC is held, and for any adapters or converters necessary for operation of their equipment. CIC will not provide electrical adapters or converters.

5.3.1 Provided Equipment & Supplies

Each competitor station will be equipped with the following:

. Cezve/Ibrik Table (for heat source(s), grinder(s), and additional equipment): approximately 1.8-2.00L x 0.60-1.00W x 0.90-1.00H (m)

A. Judges Table: approximately 1.8-2.00L x 0.60-0.80W x 0.90-1.00H (m)
B. Grinder
C. Heat Source(s): Sand heater or hovoli
D. Trash Bin
E. Waiter's Cart

5.4 Recommended Equipment and Supplies

Competitors are required to bring all additional necessary supplies for their presentation. Competitors should make allowances for breakage during travel and/or during the competition. Competitors are responsible for and in charge of their own equipment and accessories while at the competition. The CIC, volunteers, and event staff are not responsible for the safety of items left in the competitors' preparation room or competition area.

List of supplies the competitor may bring include the following:

. Cezve/Ibrik(s)

A. Coffee (for practice and the competition)
B. Grinder (option to use 1 own grinder next to the CIC-provided grinder)
C. Additional electrical equipment (maximum 2 items)
D. Additional heat sources
E. Cups and saucers
F. Any specific utensils required
G. All equipment/accessories required for the Signature Cezve/Ibrik Beverage
H. Napkins

I. Water glasses (for 2 sensory judges)
J. Water (for 2 sensory judges)
K. Bar towels/clean cloths (for practice and the competition)
L. Cleaning supplies (counter brush, grinder brush, etc.)
M. Tray(s) (for serving drinks to the judges)
N. All accessories for judges' presentation table

6. Competitor Instructions Prior to Preparation Time

6.1 Competitors Orientation Meeting

Prior to the start of the CIC Event, a Competitor Orientation Meeting will take place, either online or in person. Meeting details will be emailed to competitors ahead of the event. This meeting is mandatory for all competitors. During this meeting the Event Manager will make announcements, explain the competition flow, cover the competition schedule, and share images of the stage and backstage areas. This will be an opportunity for competitors to ask questions and/or voice concerns to the Event Manager. If a competitor does not attend the orientation meeting and has not made advance plans with the WCC event organizer to address their absence, they are subject to disqualification by the presiding head judges.

6.2 Preparation Practice Room

There will be a staging area designated as the competitors' preparation/practice room. The preparation/practice room area will be reserved for the competitors, volunteers, and any CIC officials. CIC judges, press/media, competitor's family members and supporters may not be present in this area without consent from the CIC event manager. Competitors will be able to store their equipment, accessories, ingredients, etc. in this room during the day of their competition. The preparation/practice area room will also include a dishwashing station for competitors to wash glass and barware. Competitors are responsible for cleaning their own dishes and glassware and keeping track of their items. Runners and event staff are not responsible for breakage or loss of dishes or competitor items.

6.3 Practice Time

The preparation/practice room will have 1-2 practice stations with equipment identical to the competition equipment on stage. Each competitor will have 60 minutes of scheduled practice time. Practice time will be scheduled based on competition time (i.e., the first scheduled competitors will have the earliest scheduled practice times). Competitors will be emailed a practice schedule prior to arriving at the CIC. The CIC does not guarantee access to practice space outside of the assigned practice time slot. If a competitor misses their scheduled practice time, no additional practice time will be provided. If unforeseen events

prevent the competitor from attending their scheduled practice time it is the competitor's responsibility to contact the event manager or stage manager as soon as possible.

6.4 Competition Music

Competitors may bring their own music for all rounds of the competition. The delivery method(s) will be communicated to competitors ahead of the competition. Music may not contain profanity. Competitors must mark their music clearly with their name. It is the competitor's responsibility to give the CIC Stage Manager or Audio-Visual staff their music prior to the start of the competition. It is also the competitor's responsibility to retrieve the music from the CIC Stage Manager or Audio-Visual staff after the competition. Media that are not retrieved will be discarded after the competition.

6.5 Be on Time

Competitors should be in the preparation/practice room a minimum of 30 minutes prior to their scheduled preparation time. Any competitor who is not onsite at the start of their 15 minutes of preparation time may be disqualified.

6.6 Table Set Up

The head runner will be responsible for ensuring that each competitor's station is set as the competitor has requested prior to their preparation time (e.g., the head runner will make sure each competitor's heat source(s), grinder(s) and/or other electrical equipment are placed on the competition table per the competitor's request).

6.7 Supporters/Assistants not Allowed on Stage

No person(s) other than the competitor, their interpreter and CIC volunteers and officials may be on stage during the competitor's preparation, performance, and clean-up time. Failure to comply may result in disqualification.

6.8 Interpreter

Competitors may bring their own interpreter. When speaking to the competitor the interpreter is only allowed to translate what the emcee or head judge has said to them. When a competitor speaks, the interpreter is only allowed to translate exactly what the competitor has said to them. No additional competition time will be allotted with the use of an interpreter. It is the competitor's and coach's responsibility to read the Interpreters Best Practice document that is provided by CIC event organizer or available from https://wcc.coffee/rules-regulations.

6.9 Wheel Supplies on Stage

Each competitor will be assigned a station runner who will assist the competitor as they transport their competition supplies from the preparation area to their assigned station. Only the assigned station runner will be allowed to assist the competitor on stage. Once on stage, the assigned station runner will ask the competitor if the station is set to their specifications; if the competitor says "yes" the station runner will leave the stage; if the competitor says "no" the competitor will say what additional changes need to be made. The station runner and the competitor can make these adjustments together per the competitor's request. Once the station set up meets the competitor's approval the station runner will introduce the competitor to the preparation timekeeper and leave the stage.

7. Preparation Time

7.1 Begin Preparation Time

Each competitor will have 15 minutes of preparation time. Once the prior competitor begins their competition time, the next scheduled competitor may begin their 15-minute preparation time upon advisement from the stage manager and/or the preparation timekeeper. The purpose of the preparation time is to set up the station in preparation of the competition.

Once the competitor has arrived at their assigned station and agreed that the station is set to their specifications, the official preparation timekeeper will ask the competitor if they are ready to begin. Before the competitor can touch anything at their station, the competitor must put their hand in the air and call "time" to begin their 15 minutes of preparation time. The designated official preparation timekeeper will begin a stopwatch the moment the competitor calls "time".

7.2 Cart

Competitors are responsible for the loading and unloading of supplies on the provided waiter's cart. The preparation timekeeper will remove the cart off stage at the end of the competitor's preparation time. The waiter's cart is not allowed on stage during the performance. Please note that if items are left on the cart after the competitor's preparation time has concluded, the competitor may not retrieve those items until their performance is underway (See "Forgotten Accessories" section).

7.3 Judges Presentation Table

The judges' presentation table can be set during the competitor's preparation time. Competitors are required to serve and/or provide unflavored water to the 2 sensory judges for each beverage course. Competitors can serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation. If a

competitor does not wish to pre-set the judges' table during their preparation time, they can set the table at the start of their competition/performance time.

7.4 End of Preparation Time

Competitors will not be allowed to exceed the 15 minutes of preparation time. The timekeeper will give the competitor 10-minute, 5-minute, 3-minute, 1-minute, and 30-second warning calls during their 15 minutes of preparation time. At 15 minutes, the official preparation timekeeper will call "time" and ask the competitor to step away from the station.

8. Competition Time

8.1 Microphone and Master of Ceremonies

Once the 15-minute preparation time has elapsed and the judges are ready, the Master of Ceremonies will introduce the competitor. Competitors are required to wear a wireless microphone during their performances; however, the microphone will only be on during the performance time.

8.2 Begin Competition Time

The Master of Ceremonies will ask the competitor if they are ready to begin. Before the competitor introduces themselves to the judges, the competitor must put their hand in the air and call "time" to begin their 15 minutes of competition time. The designated competition timekeeper will begin a stopwatch the moment the competitor calls "time".

Tracking time elapsed during the 15-minute competition time is the responsibility of the competitor, though the competitor may ask for a time check at any point. The competition timekeeper will give the competitor a 10-minute, a 5-minute, 3-minute, 1-minute, and 30-second warning calls during the competition time. The timekeeper is required to give these warnings as they happen and may be given them to the competitor while they are speaking.

Please note: If the clock has malfunctioned for any reason, the competitor may not stop their time. In the case that the clock has malfunctioned, the timekeeper's time is the official time for the competition. The competitor will receive the same time warning calls as detailed above.

8.3 Competitor Introduction

At the start of the competitor's competition time, the competitor will introduce themselves to the 2 sensory judges, technical judge(s) and head judge. The 2 sensory judges will be behind the judges' table.

8.4 Serve Required Beverages

All drinks must be served at the judges' table. The competitor is to serve the beverages to the judges by actively placing them on the judging table, in the service vessels, in front of each judge. Judges will start evaluation after their individual beverage is served to them by the competitor (unless instructed otherwise by the competitor). All beverages will be evaluated, but beverages not actively placed in front of the judges within a reachable distance are not deemed "served" and will not receive sensory scores.

Competitors are required to serve and/or provide unflavored water to the 2 sensory judges for each beverage course. Competitors may serve unflavored water to the judges at the start of the performance time or when the first set of drinks are served. Water glasses should be filled as needed throughout the presentation.

8.5 Runners Clear the Served Drinks

After each set of drinks has been served to and evaluated by the judges, a runner will clear the drinks from the judges' presentation table upon the head judge's signal. The runner will clear only the cups, saucers, and spoons. If a competitor has special instructions for the runner, they will need to explain these instructions to the CIC stage manager and the runner before the start of their competition time. The runner will make every effort to avoid impeding the competitor, but it is the competitor's responsibility to navigate the station successfully.

8.6 Station Perimeters

Competitors may only utilize the work area provided by the CIC: the cezve/ibrik table and judges' table. The introduction of any other furniture and/or equipment that is placed directly on or over the competition area floor (e.g., a stand, table, dumbwaiter, bench, etc.) will result in automatic disqualification. Competitors may not utilize any space under any competition tables for storage, otherwise the competitor will receive 0 points in "Station management" on the technical scoresheet.

8.7 End Competition Time

Competition time will be stopped when the competitor raises their hand and calls "time." It is the competitor's responsibility to call "time" clearly to allow the time to be recorded accurately. Only the time recorded by the head judge or official timekeeper will be used for scoring purposes

The competitor may choose to end their performance at any time. Competitors can stop the time once their final drink is placed on the presentation table to be served to the judges or may choose to go back to their station to clean before stopping the time. Only the time recorded by the competition timekeeper or head judge will be used for scoring purposes.

Competitors are allowed up to 15 minutes for completion of their performance without penalty. There is no penalty or additional incentive to complete a performance in less than 15 minutes.

8.8 Communications After the Competition Time

Competitors should not continue to talk to the judges once their competition time has ended. Any conversation after the competitor's competition time will not count towards their total score. Competitors may continue to talk to the Master of Ceremonies after the competition time has ended; however, the judges will not consider any conversation or explanation given after the competition time.

8.9 Time Penalties

. If the competitor has not finished their presentation during the allotted 15-minute period, they can proceed until the presentation is completed.

A. For every second a competitor goes over the allotted 15-minute competition time, they will lose 1 point.

B. The maximum number of points that can be deducted from a competitor's total score is 60 points.

C. Any competitor whose performance period exceeds 16 minutes will be disqualified.

8.10 Coaching

Instructions or 'coaching' may not be provided to a competitor during the time of their competition under penalty of disqualification. The CIC encourages audience participation and enthusiastic fan support that does not interfere with competition. (Please note: coaches, supporters, friends, or family members are not allowed on stage while the competition is in progress, otherwise the competitor is subject to disqualification by the presiding head judge).

9. Technical Issues

During the preparation and/or competition time if a competitor feels there is a technical problem with:

. The grinder

A. The sand heater/hovoli

B. Any additional electrical equipment (excluding the competition clock)

C. The audio-visual equipment (such as the competitor's music or microphone)

Then the competitor should raise their hand to call a "technical time out" and ask for the stage manager (during preparation time) or for the head judge (during competition time), and the time will be stopped. The official timekeeper will make note of time when "technical time out" is called by the competitor. It is the head judge's responsibility to ensure the timekeeper is aware of making note of a "technical time out" being called out.

D. If the event manager/head judge agrees there is a technical problem that can be easily resolved, they will decide the appropriate amount of time for the competitor to be credited. Once the technician has fixed the problem, the competitor's time will resume.
E. If the technical problem cannot be solved in a timely manner, the event manager/head judge will make the decision if the competitor should wait to continue their performance or stop the performance and start again at a reallocated time.
F. If a competitor must stop their competition time, the competitor along with the head judge and stage manager will reschedule the competitor to compete in full again later.
G. If it is determined that the technical issue is due to competitor error or the competitor's personal equipment, the head judge may determine that no additional time will be given to the competitor, and the preparation or competition time will resume without time being credited.
H. Unfamiliarity with competition equipment is not grounds for a technical timeout.

9.1 Obstructions

. If any individual, such as volunteers, judges, audience members, or photographers are of an obvious hindrance to a competitor, then the competitor will be given additional time. The head judge is responsible for overseeing this and will decide how much additional time should be credited.
A. If the judges' presentation table has not been cleared within a reasonable amount of time after each set of drinks has been served, then the competitor will be credited time for the delay this error has caused. It is the head judge's responsibility to oversee this issue.

9.2 Forgotten Accessories

. If a competitor has forgotten some of their equipment and/or accessories during their preparation time, the competitor shall inform the stage manager and may exit the stage to retrieve the missing items; however, their preparation time will not be stopped. Competitors can bring in ingredients that need freezing such as ice just before their presentation time if needed. It is the stage manager's responsibility to oversee such situations.
A. If a competitor has forgotten some of their equipment and/or accessories during their competition time, they must inform the head judge that they have forgotten an item(s) offstage and then retrieve the missing item(s) themselves, without assistance from any other person. The competition time will not be stopped.
B. Nothing may be delivered by the runners, supporters, team members or the audience.
C. Delivery/retrieval of forgotten items by any person(s) other than the competitor may result in disqualification.

10. Clean-Up Time

Once a competitor has finished their competition time, they should begin cleaning up the station. A station runner will bring the waiter's cart back out on stage for the competitor to load the competitors supplies. If a competitor provided their own grinder and/or electrical equipment, the station runner can help the competitor remove these items from the station. Competitors are expected to remove all their personal equipment and supplies and thoroughly wipe down their station. The judges do not evaluate the clean-up time.

11. Post-Competition

11.1 Scorekeeping

The CIC official scorekeepers are responsible for adding all scores and for keeping all scores confidential.

11.2 Competitors Total Scores

The competitor's total score will be tallied by adding the technical scoresheet(s) and sensory scoresheets, and any time penalty subtracted from the total. Please note: The head judge scoresheet does not count towards the competitor's total score.

11.3 Tie Scores

If there is a tie between 2 or more competitors in the first round the official scorekeepers will compare the competitors' simple cezve/ibrik scores. The competitor with the highest score will win the tie and place above any other competitor with the same total competition score.

If the tied competitors have the same simple cezve/ibrik score, then the higher placement will be awarded to the competitor with the higher total sensory score over both category of drinks.

If the tied competitors have the same simple cezve/ibrik and sensory scores, then the higher placement will be awarded to the competitor with the higher "Total Impression" score.

11.4 Debriefing

Following the competition, competitors will have an opportunity to review their scoresheets with the judges by the schedule announced by the event organizer, this may be in person or online. Competitors will not be allowed to keep their original scoresheets before the WCC event manager scans the copy of the scoresheets.

12. Evaluation Criteria

12.1 What the Judges are looking for in a Cezve/Ibrik Champion

Judges are looking for a champion that:

. Has a mastery of technical skills, craftsmanship, communication skills and service skills

A. Is passionate about keeping the tradition of cezve/ibrik alive.

B. Has a broad understanding of coffee beyond the drinks served in the competition.

C. Prepares and serves high quality beverages.

D. May serve as a role model and a source of inspiration for others.

12.2 Competition Area

The technical judge(s) will evaluate the competition area for cleanliness at the beginning and end of the performance/competition time.

12.3 Evaluation Scale

There are 2 types of scoring:

- Yes/No
- Numeric Scores (Accuracy): 0-3
- Numeric Scores (Impression): 0-3
- Numeric Scores (Experience): 0-6

The evaluation scales are the same for technical and sensory judges.

12.3.1 Yes/No Score

Yes = 1 No = 0

The competitor receives one point for a score of Yes on this item, and 0 points for a score of No.

12.3.2 Numeric Scores (Accuracy)

0 – None to evaluate

1 – Not very accurate (acceptable/average)

2 – Somewhat accurate (good/very good)

3 – Very accurate (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category (e.g., no descriptors were named). A score of 1 indicates that the elements in this category were incorrect or not very accurate

(acceptable/average). A score of 2 indicates that elements in this category were somewhat accurate (good/very good). A score of 3 indicates that elements in this category were mostly or all accurate. Certain scores are weighted and multiplied by 2 or 4. Scores of 0 require the approval of the head judge.

12.3.3 Numeric Scores (Impression)

0 – None to evaluate

1 – Not very (acceptable/average)

2 – Somewhat (good/very good)

3 – Very (excellent/extraordinary)

Available scores range from 0 to 3. Half-points are not permissible. Judges should score as follows: A score of 0 indicates that nothing was available to score in this category. A score of 1 indicates that the elements in this category made a low or average impression (acceptable/average). A score of 2 indicates that elements in this category made a good or mixed impression (good/very good). A score of 3 indicates that elements in this category made a high impression (excellent/extraordinary). Certain scores are weighted by 2. Scores of 0 require the approval of the head judge.

12.3.4 Numeric Scores (Experience)

Unacceptable = 0

Acceptable = 1

Average = 2

Good = 3

Very Good = 4

Excellent = 5

Extraordinary = 6

Available scores range from 0 to 6. Half points are permissible in the range of 1 to 6. Judges are encouraged to use the full range of scores. Low numbers indicate a poorer experience and higher indicates a better experience. Certain scores are weighted and multiplied by 2 or 3. Scores of 0 require approval of the Head Judge.

13. Technical Evaluation Procedure

The following is an explanation of the technical scoresheet. Each competitor will be evaluated by a technical judge.

13.1 Technical Scoresheet – Part I

13.1.1 Clean Working Area at Start-up/Clean Cloths

. The cleanliness and organization of the competitor's workstation (e.g., worktable, judges table, etc.) will be evaluated on a scale between 1 and 6. If the area is deemed messy, a "1" will be recorded.

A. Verify the competitor's ability to organize the working area in a practical and efficient way.

B. A minimum of 3 clean cloths should be available when the performance time starts. The cloths must be clean and have a designated purpose (a towel on the competitor's apron/person for one of these uses is included in this count).

13.2 Technical Scoresheet – Part II & III

Please note the technical skills standards are the same for all beverages. The technical scoresheet is the same in Part II and III.

13.2.1 Identical Technique and Coffee/Water Ratio

The technique used to prepare and serve the drinks should have a clear consistency and workflow. The ratios used within each set of drinks must remain the same.

13.2.2 Identical Brewing Time

The judge will check the brewing time of the 2 cezve/ibrik for uniformity. No difference at all will result in a score of 6. 30-second difference and more will result in a score of 0.

13.2.3 Acceptable Spill/Waste When Dosing/Grinding

Spill/waste is ground coffee left unused or unserved during the competition/performance time that may be found in the cezve/ibrik, on the counter, in the trash, on the floor, or elsewhere. Waste created in the process of preparing beverages that are not served to judges does not count towards a competitor's total waste evaluation. Spill/waste of up to 5 grams of unused coffee per beverage category is considered acceptable. To earn a score of excellent (5) or higher, the waste must not exceed 1 gram of unused coffee per beverage category. Wasting more than 5 grams of coffee per beverage category will result in 0 points.

13.2.4 Identical Appearance (Volume, Color, and Surface)

The 2 drinks served to the judges will be evaluated on consistency in the 2 cups. The color and surface of the crema and volume of the served beverages will be assessed when poured in the vessels. Both cups should be of the same shape, size, and material.

13.3 Technical Scoresheet – Part IV – Technical Evaluation

13.3.1 Station Management/Clean Working Area at End

A. The technical judge will evaluate the competitor's overall workflow and use of tools, equipment, and accessories.

B. The technical judge will evaluate the competitor's workflow throughout the presentation, including: the organization and placement of tools, cups and accessories; the competitor's movement and flow in and around the workstation; the cleanliness and maintenance of the station (equipment, counters, towels, pitchers); and the management of coffee and ingredients.

C. The competitor should display an understating of the correct use and operation of the grinder, including the management of coffee in and through the grinder. All coffee used for drinks must be ground during competitor's 15-minute competition time. Failing to do so will score a 0 in station management.

D. The cleanliness of the area is evaluated. If a spill occurs, the competitor should have it cleaned up by the end of their performance time. Cleaning while working (e.g., removing spent grounds or wiping tables) will improve the competitor's score, as will cleaning the station before the performance time ends. All wares and tools are included in this evaluation including items on worktables.

13.3.2 General Hygiene Throughout the Presentation

The judge will determine this score based on the competitor's sanitary practices throughout their entire presentation. If proper hygiene is used for the entire presentation, the judge will mark "Yes."

Examples of unacceptable practices include:

- Touching hands to face, mouth, etc. and then using the hands for beverage preparation.
- Touching the floor and then using the hands for beverage preparation.

13.3.3 Proper Usage of Cloths

The judges will evaluate the correct and sanitary usage of the competitor's cloths.

Examples of unacceptable practices are:

- Using a cloth for some other purposes other than what it was designated for originally.
- Anything that is not sanitary or food safe with a cloth such as: touching it to face, mouth, etc.
- Using a cloth once it has touched the floor or dropped.

14. Sensory Evaluation Procedure

The following is an explanation of the sensory scoresheet. Each competitor will be evaluated by 2 sensory judges.

Sensory judges will taste the simple cezve/ibrik while it is hot, and a second time while it is warm.

There may be a delay between serving and drinking, judges can take the beverage to the deliberation room to be able to assess the drink at the right temperature if the beverage cannot be assessed during the performance time. Sensory judges will complete all steps of the evaluation before recording scores.

14.1 Evaluation Protocol

The sensory judge will take at least 2 complete sips from the drink; once when the beverage is hot (approx. 70° C) and once when the beverage is warm (approx. 40° C) to fully evaluate the drink. When protocol cannot be finished within the performance time both sensory judges can take the beverage to the deliberation room, however all preliminary scores need to be recorded on stage but can be adjusted based on the evaluation in the deliberation room.

14.2 Sensory Evaluation – Part I – Simple Cezve/Ibrik

14.2.1 Crema

The judge will visually evaluate the appearance of the crema for presence in the vessel. To score a "yes" the crema must stretch across the entire surface of the cezve/ibrik and not have any holes or broken spots.

14.2.2 Accuracy of Taste Descriptors

Judges will listen to the taste (flavor and aftertaste) descriptions and explanations given by the competitor and compare those with the beverage served. The overall taste profile of the beverage served should support specialty coffee. Any flavor or aftertaste descriptors given by the competitor for their cezve/ibrik beverage will be taken into consideration under this score. This score is based on how accurately these descriptors match the flavor and aftertaste of the beverage. Taste descriptors must be given or a score of 0 will be received in this category.

14.2.3 Accuracy of Tactile Descriptors

The judges will listen to the tactile descriptions and explanations given by the competitor and compare those with the thickness and texture of the beverage served. The judges will score how accurately the given description matches the tactile sensation of their cezve/ibrik beverage. If the experience matches the description, but the tactile experience score is low, high marks cannot be given. If no descriptors are provided, the competitor will receive a 0 for this score.

14.2.4 Taste Experience

The taste experience of the cezve/ibrik beverage is evaluated to determine the quality of the beverage. Judges will evaluate the components of the overall taste experience of the beverage across both the flavor and aftertaste to determine their quality, how well they fit together, and how well they complement each other. "Flavor" is defined as the combined perception of basic tastes (including sweet, sour, salty, bitter, and umami) and aromatic qualities. "Aftertaste" is defined as the combined sensation of basic tastes and aromatic qualities that remain after coffee has left the mouth (either by swallowing or spitting). Both the taste components of the extraction and the coffee itself are evaluated.

If one or more of the taste components detracts from the flavor experience (e.g., sour, acrid) and/or the aftertaste (e.g., "bitter"), lower marks are given. If the taste component contributes positively to the overall taste experience, higher marks are given.

If the cezve/ibrik beverage is unbalanced (lacking in a certain taste component in a way that detracts from the overall positive experience or if a taste component is overpowering the beverage), the experience score is reduced.

14.2.5 Tactile Experience

The quality of the tactile experience, or mouthfeel, is evaluated. Judges will evaluate the tactile sensation of coffee in the mouth, based on the thickness and texture of the cezve/ibrik beverage served. The beverage should have a tactile experience that correlates to the preparation, method of extraction, and coffee used.

"Thickness" relates to the perceived weight or viscosity of the beverage, from thin to thick. Texture is defined as the perceived sensation of grittiness to smoothness (e.g., "watery," "tea-like," "velvety"). The quality of thickness and texture is based upon the tactile feeling of the cezve/ibrik beverage in the mouth. Both a light and heavy weight can receive high scores relative to the texture quality in the mouth. If the weight and/or texture detracts from the beverage experience (e.g., "watery," "rough," or "dusty"), lower marks are given. If the perception of weight and texture contribute positively to the experience of the beverage, higher marks are given. The tactile experience that is present after the coffee has left the mouth will be taken into consideration in the Tactile Experience (e.g., astringent, or silky).

14.3 Sensory Evaluation – Part II – Signature Cezve/Ibrik

Signature beverage evaluations vary due to the variety of options presented by the competitor. Sensory judges will complete all steps of the evaluation before recording scores.

14.3.1 Accuracy of Taste Descriptors

Judges will listen to the taste descriptions and explanations given by the competitor and compare those with the beverage served. This score is based on the how accurately these taste descriptors match the taste (flavor and aftertaste) of the signature cezve/ibrik beverage. Taste descriptors must be given or a score of 0 will be received in this category.

14.3.2 Well Explained, Introduced, and Prepared

The competitor must explain their signature beverage to the judges. To achieve a high score, the explanation should include factual points such as the ingredients, preparation method and the flavors and/or aromas the judges will experience. The description should include the coffee used and the connection between the coffee and the other ingredients.

Sensory judges will listen to the explanation of ingredients, preparation method, and use of coffee given by the competitor and take notes. The competitor must explain to the sensory judges how to drink the beverage (e.g., smell, stir, sip, etc.). The sensory judge will listen and follow drinking instructions to the best of their ability. If no information or instructions are given, judges will individually choose how to evaluate the signature beverage. In every case, judges will take a minimum of 2 sips of the signature beverage.

Judges will evaluate the signature beverage based on competitors provided explanations or other observations during the 15-minute presentation only. Any explanation given by the competitor after the completion of the presentation time will not be considered by the judges.

14.3.3 Taste Experience

Judges will evaluate the signature beverages based on how well the taste components of the cezve/ibrik beverage and other ingredients fit together and complement each other in the total experience of the signature beverage. Signature beverages that present a flavor profile that mimics or matches the simple cezve/ibrik flavor may not receive high scores. Signature beverages that create new flavor experiences may receive higher scores.

If one or more of the taste components detracts from the experience of the beverage (e.g., “sour,” “acrid”), lower marks are given. If the taste component contributes positively to the beverage experience, higher marks are given.

If the beverage is unbalanced (i.e., lacking in a certain component that detracts from the overall positive experience or if a component is overpowering the beverage), the taste experience score is reduced.

14.4 Sensory Evaluation – Part III – Barista Evaluation

14.4.1 Attention to Details/All Accessories Available

All accessories should be readily available, and the working area should be well and purposefully organized. Everything should have its own place and purpose. Judges should look for the competitor to have back-up cups and accessories in case of mistakes or spills. Refilling of judges' water glasses also demonstrates attention to detail. The simple cezve/ ibrik must be served with a napkin, and unflavored water. For the signature cezve/ibrik beverage, flavored water may be served, but the barista must give the judges separate glasses for this water.

14.4.2 Presentation

Presentation is evaluated based on the presentation skills of the barista and the concept of the performance. Judges look for originality in concept, methods, techniques, and ingredients used. Judges consider (allowing for culture and personality differences) points such as natural, clear, and concise communication, as well as the ability to manage workflow and time. Good customer service skills (e.g., politeness, accuracy, attentiveness, eye contact, etc.) will also be taken into consideration.

14.4.3 Coffee Knowledge & Proper Use of Equipment and Space

This category includes evaluating the observed qualities relevant to the barista profession, such as technique, preparation, and demonstrating the wider understanding of coffee beyond the preparation of the drinks served. Wider coffee knowledge includes the process of coffee cultivation, roasting and preparation from seed to cup as well as an implicit understanding of the correct use of the equipment. Judges will look for a strong correlation between what is explained and what is delivered. The competitor must demonstrate that they are a coffee professional who has command over their presentation and coffee.

14.5 Sensory Evaluation – Part IV - Judges Total Impression

The "Total impression" score is meant to capture the composite impression of the performance in its entirety. The judge should consider how the concept was supported by the barista and the delivery of their presentation; how the 2 courses complimented/highlighted the concept. Some sample guiding questions are included below.

For example: Did the performance inspire a deeper connection to coffee? Did the performance highlight the tradition of the cezve/ibrik preparation method? Did their performance provoke new thoughts about specialty coffee? Was the experience immersive, thought-provoking, or otherwise important to specialty coffee? Was the performance insightful and inspiring? How positive was the composite experience of the beverages, concept, and content delivery to the judge? Did the performance celebrate the craft of coffee?

The judge should feel free to use the entirety of the scoring scale, based on their own impression of the performance in its entirety.

15. Appeals at the Cezve/Ibrik Championship

15.1 Judging/Scoring Issues at the World Coffee Championships

Scorekeeping questions will be answered by the judging team during competitor debrief. If a competitor has further questions, the head judge and/or Judge Operation Lead (JOL) will be consulted. If the competitor feels that there has been an error that is unresolved, they may protest in writing (see Appeals section below). The appeal will be reviewed by judge leadership, WCC staff, and the WCC Competition Strategic Committee (CSC) and a representative of the WCC will inform the competitor of the decision.

If in the unlikely event that the head judge or any other CIC personnel discovers or suspects potential dishonest behavior by a CIC judge during a competitor's evaluation, then the following will apply:

- The head judge will request the return of all applicable score sheets from the official score keeper.
- The head judge will meet with the CIC judge(s), WCC Staff, and WCC CSC Chair(s) to evaluate the situation.
- The WCC Staff and WCC Chair(s) will then evaluate the situation in a closed meeting.

If the matter of dishonesty is extensive, the WCC CSC Chair(s) has the power to rule that the CIC judge will be excluded from judging in any future CIC sanctioned competitions.

15.2 Other Issues at the World Coffee Championships

If a competitor has an issue regarding the CIC during the competition (e.g. scheduling, logistics, etc.), the competitor should contact the WCC staff onsite. The WCC staff will make every effort to resolve the issue on-site at the CIC. The WCC staff will contact all involved parties. The competitor's issue will be discussed, and a decision will be made jointly, on-site by the WCC staff team, WCC JOL and/or WCC CSC. The WCC staff will inform the competitor of the decision.

15.3 Appeals at the World Coffee Championships

If a person does not agree with a decision, they may appeal the decision in writing to the WCC CSC. All decisions made by the committee are final.

The appeal letter must include the following:

- Name
- Date

- A clear and concise statement of the complaint
- Date and time references (if applicable)
- Comments and suggested solution
- Party/Parties involved
- Contact information

Any written protests/appeals omitting this information will not be considered. All persons must submit their written complaint or appeal through the complaint form available on the website at https://wcc.coffee/rules-regulations within 24 hours of the incident. The complaint will be received by the WCC team and shared with the WCC CSC.

15.4 Appeals Reviewed by the Competition Strategic Committee at the World Coffee Championships

The WCC CSC will review written complaints or appeals and endeavor to respond as soon as possible. Please note that the final resolution will be delivered within 30 days of receipt. The WCC CSC will contact the person in writing via email with final rulings.

16. Competition Body Events

16.1 Highlighting Rule Variations for Competition Bodies

Below is a list of some permitted logistical adjustments for Competition Bodies.

- **Compliance with Local Laws/Regulations:** Competition Bodies may adjust their national rules when required to comply with local laws and/or regulations. Any proposed changes must be sent to info@wcc.coffee for approval in advance of the event.
- **Rules and Regulations Translation:** Competition Bodies may offer a translation of this document. However, to resolve any disputes, the official World Brewers Cup Rules and Regulations will be used. Competition Bodies cannot modify rules related to judging and evaluation.
- **Rounds/Competition Procedure**: Competition Bodies may vary the number of rounds within the Championship. The number of rounds and the number of competitors per round can vary (e.g., a CB can eliminate semi-finals or hold only one round of competition, depending on competitor numbers and event logistics).
- **Competitor Minimum**: Competition Bodies Championships must have a minimum of 6 competitors for their final and WCE Sanctioned event. If the minimum of 6 competitors is not reached,

Competition Bodies must contact their Regional Community Director at least 2 weeks before the scheduled competition.

- **Qualifying Rounds**: Competition Bodies may hold qualifying or preliminary competitions ahead of their Championship. The structure of qualifying competitions is up to the Competition Body and may have slight format variations. Structure cannot be modified for the final Championship event but may only be modified for qualifying or preliminary competitions which lead up to the final Championship event. WCC Reps are not required for Qualifying/Preliminary Events. WCC Reps are required for the Championship Event.
- **Practice Time**: Scheduled practice time for competitors may vary and will be determined by the Competition Body. However, every competitor must get the same amount of scheduled practice time.
- **Practice Location**: Practice may be on stage, backstage, or off site. The location of the competitor's practice time will be determined by the Competition Body.
- **Provided Equipment**: Competition Bodies are not required to use the same sponsored equipment at the World Coffee Championships. If an equipment sponsor is acquired by a Competition Body, the Competition Body may independently specify their equipment requirements.
- **Scoresheet Return**: Competition Bodies may return physical scoresheets to competitors at the event, or they may email them to the competitors after the event.
- **Microphones and Music:** Competition Bodies may or may not allow competitors to play music and have competitors wear wireless microphones, depending on the venue and available audio-visual equipment.
- **Competitor Debriefing**: Judges will have debriefing time with competitors. The schedule for this debriefing time will be set by the Competition Body. Debrief may be during and/or after the event.
- **Competitor Orientation**: All competitors should get the same information in advance of the competition. All competitors should be informed of what equipment will be used, practice schedule, competition schedule, etc.

16.2 Appeals at Competition Body Events

If a competitor has an issue or protest to make regarding their CB Championship during the event, the first step should be to contact the event organizer and/or WCC Representative on site. All problems should be attempted to be resolved as soon as possible. On-site solutions are the most effective and appropriate. Appeals made after the competition's end are more difficult to effectively arbitrate.

If the event organizer decides the issue and/or protest can be solved on-site, the event organizer will contact the involved party/parties to ensure fair representation. The competitor's issue and/or protest will be discussed, and a decision will be made jointly, on-site by the event organizer and the designated onsite WCC Representative. The CB event organizer and/or WCC Rep will inform the competitor of the decision.

If the competitor wishes to appeal the decision, they should utilize the complaint form available on the website at https://wcc.coffee/rules-regulations within 24 hours of the incident. The complaint will be sent directly to the CB and the WCC Rep indicated in the submission. If the appeal is logistics-related, the CB is fully responsible for the investigation and any arbitration, if applicable. The WCC Rep must participate in this process by consulting on the appeal. If the appeal is judge or rules related, the WCC Rep will investigate the issue and provide a suggested arbitration to the CB. The CB is always responsible for responding to the complaint in written form and is considered the primary contact for complaints at CB events.

The CB and WCC Rep must report all written appeals to the WCC staff within 24 hours of receipt. However, WCC staff does not directly certify or manage Competition Body judges or volunteers, and so cannot arbitrate their actions. Appeals from CB events may take additional time to address; the person submitting the appeal should expect to see a resolution within 30 days.